PRODUCT CODE :   **4020**

PRODUCT DESCRIPTION

Millers Foods Berlin Yeast Donut Mix is an enriched mix specially formulated for the production of yeast raised donuts. This mix can also be used to produce bun goods with an extended shelf life.

GTIN CODE   9 330389 000034

PACKAGING

Pack Size	10 kg
Bag Style	Pinch bottom, glued top
Bag Colours	White Millers Foods bag with blue detail (Pantone 072).
Bag Construction	4 ply - 80gsm paper, 80gsm paper, 70gsm paper, plastic liner

BATCH IDENTIFICATION

Running Numerical Bag Serial No. & Best Before Date on bags. Batch number for Pallet

PRODUCT CHARACTERISTICS

Appearance	Free flowing powder
Colour	Off white
Taste	Free of offensive taste
Odour	Free of offensive odours

CHEMICAL PROPERTIES

Moisture	14.2 % max
Protein	10.0 % min

QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements.
Final product is sampled and tested for chemical, physical and sensory parameters using internationally recognised testing procedures.

STORAGE AND HANDLING

This product should be kept in a cool, dry, ventilated place free from strong odours.
Packages should not be in direct contact with walls or floors. Stock should be used in rotation.

SHELF LIFE

Under good housekeeping and the suggested storage & handling conditions this product in unopened bags has a shelf life of nine months from the date of manufacture. See best before details on each bag.

PRODUCT CODE : 4020

TRANSPORT

All products delivered from Millers Foods are packaged in multi walled paper bags, which are packed on pallets with a pallet cover on the pallet. The pallets are then wrapped with stretch film with a both a plastic and a cardboard top cover. Deliveries are made at ambient temperature using covered delivery vehicles with side curtains.

INGREDIENTS LIST

Wheat Flour, Dextrose, Vegetable Fat (Antioxidant 307), Iodised Salt, Milk Solids, Soya Flour, Raising Agents, (450, 500), Emulsifiers (471, 472e, 481), Flour Treatment Agent (300, 920), Enzymes, Artificial Flavour, Vitamins (Thiamin & Folate).

Contains: Wheat (Gluten), Milk and Soya

May be present: Eggs,

NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX		Average Quantity per 100g BAKED PRODUCT*		
Energy	1588	kJ	1095	kJ	
Protein	10.60	g	7.31	g	
Fat, total	7.69	g	5.30	g	
- saturated	4.23	g	2.92	g	
Carbohydrate, total	66.18	g	45.64	g	
- sugars	7.25	g	5.00	g	
Dietary Fibre	3.28	g	2.26	g	
Sodium	778	mg	537	mg	

*Based on water added at 45 %

All values specified above are averages

MICROBIOLOGICAL INFORMATION

MICROBIOLOGICAL PARAMETERS	
Standard Plate Count	< 50,000 per gm
Yeast & Moulds	< 10,000 per gm
Rope Micro Organism	< 1000 per gm
Bacillus Cereus	< 100 per gm

COUNTRY OF ORIGIN

Made in Australia from local & imported ingredients

Millers FOODS

PRODUCT CODE :   **4020**

MAKE UP PROCEDURE

FORMULA				
INGREDIENTS	**10 kg**		**1 kg**	
	kg	gm	kg	gm
BERLIN YEAST RAISED DONUT	10	000	1	000
COMPRESSED YEAST @ 6%		600		60
WATER @ 45%	4	500		450
TOTAL BATTER WEIGHT	15	100	1	510

PROCEDURE		
Mixing (Spiral Mixer)	**1st Speed**	2 Minutes reverse
	2nd Speed	10 - 12 minutes Depending on type of mixer & dough size
Finished dough temperature		27 - 30 C
Rest dough on bench for 10 minutes after mixing		
Frying Fat Temperature		170 C,
Frying Time		Approx. 2 minutes each side
Proving time will vary according to bakery conditions - approx 30 - 40 mins		

Issued: 20 January 2011
Edition No 5